

TOSTITOS® Crusted Corn Dogs

Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- Leftover hot dogs
- 1 cup cornmeal
- 1 cup flour
- 1 cup sugar
- ½ teaspoon salt
- 1 teaspoon ground mustard
- ¼ teaspoon black pepper
- 4 teaspoons baking powder
- 1 egg
- 1 cup milk
- **Per Hot Dog**
- 1 skewer
- Drizzle Mayo
- Drizzle Ketchup
- 1 teaspoon cilantro, finely chopped

How to make it

1. Heat fryer to 350°.
2. Make the batter by combining cornmeal, flour, sugar, salt, ground mustard, pepper, and baking powder and then mix in the egg and milk. Set aside.
3. Crush Tostitos® chips with a rolling pin or by hand (if you're talented like that) and place in a shallow bowl.
4. Dip one leftover hot dog at a time into the batter, roll into crushed Tostitos (hungry yet?) and place into fryer. Do not place on the basket in case it sticks.
5. Once golden brown and cooked through drizzle with mayo and ketchup.



PREP
TIME
30 mins



COOK
TIME
-



TOTAL
TIME
-



SERVING
6

Made with

6. Sprinkle on the cilantro (ahhh...fresh) and serve.